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Serial No.: 10/589,938  
Filing Date: June 29, 2007  
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**Listing of the claims**

Please cancel claims 3, 10 and 22-24:

Please amend claims 1, 2, 4-9, 11-18, and 21; and

Please add new claims 25-27 as follows:

Claim 1. (currently amended): A batter composition, comprising ~~at least one component selected from~~ insoluble vegetable protein and insoluble dietary fibers, wherein said protein and said fiber have been isolated from their source.

Claim 2. (currently amended): A batter composition, comprising an insoluble dairy protein-~~preferably a casein and optionally~~ insoluble dietary fiber.

Claim 3. Cancelled.

Claim 4. (currently amended): A batter composition according to claim 1, wherein the composition comprises an insoluble dietary fiber selected from the group consisting of cellulose fibers, hemicellulose fibers, ~~and~~ lignin fibers, ~~preferably from~~ and potato fibers.

Claim 5. (currently amended): A batter composition according to claim 1, comprising a dietary fiber selected from gums, pectin fibers, starch fibers, glycoprotein fibers and mucilages.

Claim 6. (currently amended): A batter composition according to claim 1, wherein the solubility of the protein and/or the insoluble dietary fiber in water (~~pH 7~~) at a temperature of 20 °C is 10

wt. % or less, ~~preferably 5 wt. % or less, more preferably 2.5 wt. % or less~~; based upon the total weight of the solution.

Claim 7. (currently amended): A batter composition according to claim 1, wherein the insoluble protein is selected from a protein from a cereal, a fungus, a legume, ~~a tuber or a root, preferably a protein selected from the group consisting of~~ potato proteins, soy proteins, arrow root proteins, cassava proteins, yam proteins and taro proteins.

Claim 8. (currently amended): A batter composition according to claim 1, wherein the combined amount of the fibers and the insoluble proteins is at least 1 wt. %, ~~preferably at least 5 wt. %; more preferably at least 10 wt. %~~ based upon the total dry weight.

Claim 9. (currently amended): A batter composition according to claim 1, wherein the combined amount of ingredients other than the fibers and the insoluble proteins is 95 wt. % or less; ~~preferably 90 wt. % or less, more preferably 85 wt. % or less~~ based upon the total dry weight.

Claim 10. cancelled

Claim 11. (currently amended): A batter composition according to claim 1, wherein the composition comprises at least one component selected from the group consisting of (potato) dextrins, flavors (such as sweeteners, spices, herbs, salts, salt substitutes) colors, conditioners, leavenings, flours (such as from wheat, corn, rice), added nutrients, thickeners (such as gums and other hydrocolloids), acidulents, fats and oils.

Claim 12. (currently amended): A batter composition, ~~optionally~~ according to claim 1, comprising at least one component selected from the group consisting of dietary fibers from a tuber or a root and insoluble vegetable proteins from a tuber or a root.

Claim 13. (currently amended): A batter composition, ~~optionally~~ according to claim 1, comprising at least one component selected from the group consisting of dietary fibers from a potato and insoluble vegetable proteins from a potato or soy.

Claim 14. (currently amended): A batter composition according to claim 12, wherein the combined amount of said dietary fibers and said insoluble protein is at least ~~let~~ 1 wt % based upon the total dry weight, ~~preferably at least 5 wt. %, more preferably at least 10 wt. %.~~

Claim 15. (currently amended): ~~A Coated~~ food product, wherein at least part of the surface of the food product comprises a batter composition according to claim 1 and ~~preferably~~ at least part of the surface comprising the batter composition contains bread crumbs.

Claim 16. (currently amended): The coated ~~Coated~~ food product according to claim 15, wherein the coated food product is frozen.

Claim 17. (currently amended): The coated ~~Coated~~ food product according to claim 15, comprising a food selected from the group consisting of fish, meat and vegetable products.

Claim 18. (currently amended): ~~Coating~~ A coating for a food, comprising a batter composition as defined in claim 1 and ~~preferably~~ bread crumbs.

Claim 19. (previously presented): A process for preparing a coated food product comprising coating the food product with a composition according to claim 1.

Claim 20. (previously presented): A process for preparing a batter composition according to claim 1, which comprises mixing ingredients comprising at least one component selected from insoluble vegetable protein and insoluble dietary fibers.

Claim 21. (currently amended): ~~Method~~ A method for preparing food, comprising baking and/or microwaving the food product according to claim 15.

Claim 22-24. Cancelled.

Claim 25. (new): A method for imparting a crispy texture to a microwaved and/or oven-baked food comprising coating said food with a batter composition comprising at least one component selected from insoluble vegetable protein and insoluble dietary fibers.

Claim 26. (new): The method according to claim 25, wherein the insoluble dietary fiber is selected from the group consisting of cellulose fibers, hemicellulose fibers, lignin fibers, and potato fibers.

Claim 27. (new): The method according to claim 25, wherein the protein is a protein having a solubility in water at a temperature of 20 °C of 10 wt. % or less, based upon the total weight of the solution.